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PATENT ABSTRACTS OF JAPAN

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(54) FLOUR MIX FOR TEMPURA (JAPANESE DEEP-FAT FRIED FOOD)

(57)Abstract:

PURPOSE: A flour mix for Tempura (Japanese deep-fat fried food) suppressing extremely the amount of oil sputtering during frying with an oil by a conventional cooking, obtained by blending grain flour and/or starch with protein showing thermally gelatinizing properties, protein not showing thermally gelatinizing properties, metal chelating agent, baking powder, and an emulsifying agent.

CONSTITUTION: A flour mix for Tempura obtained by blending 50W90wt% grain flour such as wheat flour, etc. and/or starch such as wheat starch with 5W 30wt% protein (e.g., glair powder) showing thermally gelatinizing properties, 3W 20wt% protein (e.g., soybean protein) not showing thermally gelatinizing properties, 0.05W2.0wt% metal chelating agent (e.g., glycine phosphate), 0.5W4wt% baking powder, 0.3W5wt% emulsifying agent, and, if necessary, a pH adjustor (e.g., sodium bicarbonate). Although this flour mix for Tempura has a high content of protein, a coating material is not made into a film, a frying oil is smoothly replaced with water, and a beautiful Tempura having crispy taste is obtained in a state to suppress oil sputtering.

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